

# Golden Eagle Hockey

February 15, 2010

[www.muhokey.com](http://www.muhokey.com)



## Alumni Game Information:

### Date & Time:

Saturday March 27<sup>th</sup>, 2010  
2:00-4:00 p.m.

### Location:

The Kern Center  
1245 N. Broadway St.  
Milwaukee, WI 53202

### Price:

Donation

## Banquet Information:

### Date & Time:

Saturday March 27<sup>th</sup>, 2010  
6:00 – 8:00 p.m.

### Location:

Historic Turner Restaurant  
1034 North 4<sup>th</sup> St.  
Milwaukee, WI 53203

### Price:

\$40/person

## Contact Information/ RSVP/Questions to:

Anthony Jazdyk

[anthony.jazdyk@mu.edu](mailto:anthony.jazdyk@mu.edu)

Ph: (920) 309-2029



## 2010 Alumni Game and Banquet Scheduled

Hello to all alumni, family, and friends of Marquette Hockey:

The Marquette University hockey team would like to extend an invitation to you to join in the team's 2010 Alumni Game and end of the year banquet.

The alumni game is a great way for the current team to meet and build a relationship with the members of previous teams. In past years the Alumni Game has proven to be a great time for all involved, however, this year we would like to try something new and actually include some ALUMNI in the game...hence the title Alumni Game. I have already talked to many recent grads and they will be coming but I would like to branch out to members of the older teams.

You may not be able to go "top shelf" anymore or skate as fast as back in the day but you can still show up ready to play and, at the very least, tell us young guys about how good you used to be. So dust off those skates and come ready to have a good time in March!

After the game the team will be having its end of the year banquet at the Historic Turner Restaurant in downtown Milwaukee. The dinner will be served from 6-8 p.m. All players, alumni, and family are all invited to this dinner.

Dinner options will be:

Angry Chicken Pasta - Linguini, grilled chicken breast and portabella mushrooms, in a garlic cayenne cream sauce

Turner's Famous Fish Fry - Lightly battered fish filets, served with French fries, homemade cole slaw, marble rye and tartar sauce.

½ Rack of Baby Back Ribs - Slow roasted baby back ribs basted in BBQ sauce and finished on the grill, served with fresh cole slaw and French fries.

Please RSVP with a dinner selection to [anthony.jazdyk@mu.edu](mailto:anthony.jazdyk@mu.edu) by March 18, 2010.

We look forward to seeing you on the ice and/or at the dinner table! 